

Cuisinart®

INSTRUCTION BOOKLET

Recipe
Booklet
Reverse Side



Griddler® Deluxe

GR-150

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

1. **READ ALL INSTRUCTIONS.**
2. **Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.**
3. Do not touch hot surfaces; use handles, knobs or buttons.
4. To protect against fire, electric shock, and injury to persons, **DO NOT IMMERSE CORD OR PLUG** in water or other liquids.
5. Close supervision is necessary when any appliance is used by or near children.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been damaged in any manner. Return the appliance to the nearest Cuisinart Repair Center for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Cuisinart may result in fire, electrical shock, or risk of injury to persons.
8. Do not use outdoors.
9. Do not let power cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near hot gas or electric burners, or in a heated oven.
11. Unplug the unit when finished using.
12. Do not use appliance for other than intended use.
13. Extreme caution must be exercised when moving an appliance containing hot oil or other hot liquids.
14. To disconnect, turn both Temperature Knobs of UPPER PLATE and LOWER PLATE to OFF setting, then remove plug from wall outlet.
15. **WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, ONLY AUTHORIZED PERSONNEL SHOULD DO REPAIRS.**
16. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use.

If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals, or tripped over.

NOTICE

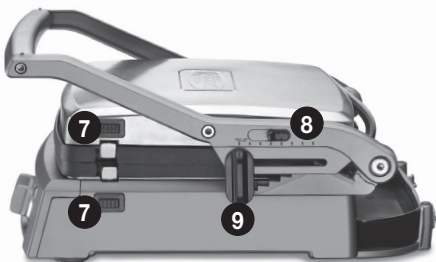
This appliance has a polarized plug (one blade is wider than the other) to reduce the risk of electric shock. This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

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FEATURES AND BENEFITS

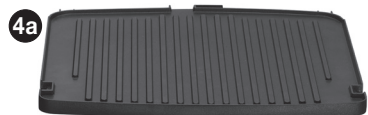
- 1. Base and Cover**
Solid construction with stainless steel self-adjusting cover.
- 2. Panini-Style Handle**
Sturdy cast-metal handle adjusts cover to accommodate thickness of food.
- 3. Control Panel**
- 4. Removable and Reversible Cooking Plates**
Nonstick and dishwasher safe for easy cleanup.
 - a. Grill Side:** Perfect for grilling steak, burgers, chicken and vegetables.
 - b. Griddle Side:** Prepare pancakes, eggs, heat tortillas, even sear scallops.



- 5. Drip Tray**
Collects grease and removes from base for easy cleanup (dishwasher safe).
- 6. Cleaning/Scraping Tool**
Helps clean grill and griddle plates after cooking (dishwasher safe).
- 7. Plate Release Buttons**
Push in to release and remove cooking plates.
- 8. Hinge Release Lever**
Allows the cover to extend back to the Flat position.
- 9. Cover Height Adjuster**
Features 6 preset height positions for top melting. Locks cover closed for storage.

BPA Free (not shown)

All materials that come in contact with food are BPA free.



BEFORE THE FIRST USE

Remove all packaging materials and any labels or stickers from your grill. Be sure all parts (see **Features and Benefits**) have been included before discarding any packaging materials. You may want to keep the box and packing materials in the event that the unit has to be shipped in the future.

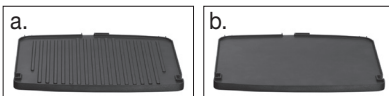
Before using your Cuisinart® Griddler® Deluxe for the first time, wipe the base, cover and controls with a damp cloth. Thoroughly clean cooking plates, drip tray and scraping tool; all are dishwasher safe. Refer to Assembly Instructions below for plate removal.

ASSEMBLY INSTRUCTIONS

Place base on a clean, flat surface where you intend to cook, with the controls directly in front of you.

To insert the cooking plates:

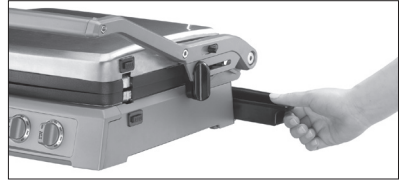
1. Choose the side(s) you intend to cook on. The two cooking plates each have two sides:
 - a. Grill side: ribbed surface intended for grilling steaks, hamburgers, chicken, seafood and vegetables. Also can be used for panini and other toasted sandwiches.
 - b. Griddle side: smooth surface intended for cooking bacon and eggs, pancakes and French toast. Also can be used for panini and other toasted sandwiches.



2. Locate the metal brackets at the back of the housing. Tilt the back end of the plate and line up the cutouts at the back of the plate with the metal brackets. Slide the plate underneath the brackets and push down the front end of the plate. It will snap into place. Insert the second plate into the upper housing as you did with the first plate.



3. Slide the drip tray into the base at the rear of the unit from the right side.



4. Plug the cord into a standard electrical outlet.
5. Just follow the instructions below to position the unit, and you're ready to cook!

GRIDDLER® DELUXE POSITIONS

STORAGE Position – Upper plate/cover rests flat on the lower plate/base and cover height adjuster is in Lock position.

PREHEAT Position – Upper plate/cover rests flat on the lower plate/base and cover height adjuster is in Unlock position.

OPEN COOKING Position –

To cook on lower plate only: Lift the handle so upper plate/cover is vertical. Plate does not “float” in this position.

CLOSED COOKING Position –

To Contact Grill or Panini Press: Start with unit in Open Cooking position. Lower top carefully until plate contacts food. Hinge will automatically release the plate, allowing it to “float” and rest evenly on food. If necessary, press down slightly on front of upper plate/cover wearing oven mitt to release hinge.

To Top Melt: Start with unit in Open Cooking position. Wearing an oven mitt, press down slightly on front of upper plate/cover to release hinge, allowing plate to “float.” Lower it to close to the

desired height, then slide the cover height adjuster into a notch to set the position.

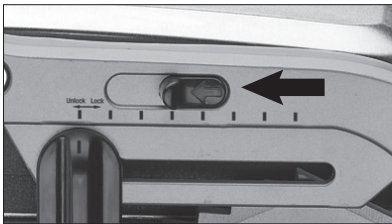


FLAT COOKING Position – To cook on Full Grill, Full Griddle or Half Grill/Half Griddle: Upper plate/cover opens to lie flat, level with the lower plate/base.

To adjust to this position from the Preheat position, put on oven mitts, open unit and slide the hinge release lever up while pushing the handle back. The upper plate/cover will sit flat, resting on the handle.

To adjust to this position from Closed Cooking position, first close the unit, resting upper plate/cover flat on lower plate/base. You will hear the upper plate click into place. Open unit and slide the hinge release lever up while pushing the handle back. The upper plate/cover will sit flat, resting on the handle.

To adjust to this position from Open Cooking position, grasp handle and pull slightly forward, then slide the hinge release lever up while pushing the handle back. The upper plate/cover will sit flat, resting on the handle.



OPERATING THE GRIDDLER® DELUXE

Standard Cooking

1. Make sure the Griddler® Deluxe is in the PREHEAT position. We recommend you preheat with grill in the closed position.

2. Turn the UPPER PLATE and/or LOWER PLATE temperature to the desired setting – from Warm to 450°F.

See below for recommendations:

Cooking Option	Plate Selection
Contact Grill	Both
Panini Press	Both
Full Grill	Both
Full Griddle	Both
Half Grill and Half Griddle	Both
Half Grill or Half Griddle	Lower or Upper
Top Melt	Both

3. A red indicator light on the selected control will illuminate to indicate that the power is on. It may take up to 12 minutes to reach operating temperature, depending on the temperature level that was set.

NOTE: The first time you use the Griddler® Deluxe, it may have a slight odor and may smoke a bit. This is normal and common to appliances with nonstick surfaces.

4. When the thermostat has reached operating temperature, a green indicator light inside the chosen control will indicate that the Griddler® Deluxe is ready for cooking.

5. You may vary the setting of the control knob at any time during cooking.

6. To turn the plate(s) off, simply turn the temperature dial(s) to the OFF position.

NOTE: If the unit is on and heated for more than 2 hours, it will automatically shut off. This is a safety feature of the Griddler® Deluxe. To reactivate, simply turn either dial.

SEAR Function

You can sear foods at 500°F for up to 2 minutes. **NOTE:** We do not recommend putting food on the grill during preheat.

1. Follow Standard Cooking, Step 1.

2. Press UPPER SEAR and/or LOWER SEAR button to initiate SEAR function. The LED light in the UPPER PLATE and/or LOWER PLATE temperature dial will go off.

3. The LED light around the UPPER SEAR and/or LOWER SEAR button(s) will illuminate red indicating the unit is heating to 500°F.
4. When the plate(s) reach the SEAR temperature, the LED light around the UPPER SEAR and/or LOWER SEAR button(s) will turn green and will flash ten times to allow enough time to put the food on the plate(s).
5. After 10 seconds, the green light will stop flashing and the upper and/or lower plates will sear for 2 minutes.
6. When the sear cycle has finished, the LED light around the UPPER SEAR and/or LOWER SEAR button(s) will go off and the unit will adjust to the temperature(s) selected on the corresponding temperature knobs.
7. To cancel SEAR, press the SEAR button(s) again. The LED light(s) will turn off and the unit will adjust to the temperature(s) selected on the corresponding temperature knobs.

CLEANING AND CARE

1. Once you have finished cooking, turn Plate Selector dial(s) to the OFF position and unplug the power cord from the wall outlet. **Allow the unit to cool down for at least 30 minutes.**
2. Use the cleaning/scraping tool to remove any leftover food from the cooking plate(s).
3. Dispose of grease from the drip tray, once cooled.
4. Press the plate release buttons to remove cooking plates from the housing. Be sure that the plates have cooled completely before handling (at least 30 minutes).



5. Wipe down the plates to remove any leftover food. The cooking plates, drip tray and cleaning/scraping tool can be cleaned by hand or on the top shelf of the dishwasher. The housing base, cover and control panel can be wiped clean with a soft, dry cloth. For tough stains, dampen cloth. Never use an abrasive cleaner or harsh pad.

USER MAINTENANCE

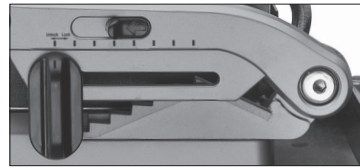
- Always exercise caution when handling the Griddler® Deluxe during cooking. Open and close the unit using the handle only. Do not touch the arms or top cover during or immediately after cooking, as they become hot during use. We recommend you wear oven mitts when handling the Griddler® Deluxe to prevent burns.
- Never use metal utensils, which will scratch the nonstick plates. Instead, use wooden or heat-proof plastic utensils.
- Never leave plastic utensils in contact with the hot grill plates. This includes the cleaning tool that is included.
- In between recipes, use cleaning/ scraping tool to scrape excess food buildup through grease channels and into the drip tray. Wipe off any residue with a paper towel before proceeding with next recipe.
- Allow the Griddler® Deluxe to cool down completely (at least 30 minutes) before cleaning.
- Any other servicing should be performed by an authorized service representative.

STORAGE

- Wrap the power cord around the cord storage clips at the back of the base.



- Store clean cooking plates and drip tray in the unit.
- Lock unit closed by sliding the cover height adjuster to the Lock position.



Troubleshooting Chart

Subject	Question	Answer/Solution
Power	Why won't my unit turn on?	Check to make sure your unit is plugged into a functional outlet.
		Contact Customer Service at 1-800-726-0190.
	Why is my unit turning itself off?	It is possible the unit overheated. Wait for the unit to cool down and try again. If it does not turn back on, contact Customer Service at 1-800-726-0190.
If your Griddler® Deluxe is not turned off or if you do not change any settings, it will shut off automatically after 2 hours. This is a safety feature. To reactivate, simply turn either dial.		
Programming	Can I change my temperature or plate selection when the unit is already cooking?	Yes. To change temperature of your current plate selection, simply turn the plate's temperature dial and the unit will adjust automatically. To change your plate selection, simply turn the temperature dial for your new selection.
	Can I sear when I'm already cooking?	Yes. Simply press the SEAR button(s) and the plates will preheat to sear temperature. We recommend you take the food off during SEAR preheat. Once the SEAR cycle is complete, the unit will revert back to previously selected temperatures.
Cleaning	Are the parts and accessories dishwasher safe?	Yes, all removable parts are dishwasher safe. Do not immerse or put the base of the unit in the dishwasher. Clean it and the control panel with a damp cloth.
	Food residue is sticking to the plates. How do I clean them without damaging them?	Use the scraper tool provided to scrape off any excess food buildup. Do not use metal utensils to clean the plates as they can damage the nonstick coating.

WARRANTY LIMITED THREE-YEAR WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Griddler® Deluxe that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Griddler® Deluxe will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, www.cuisinart.com for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

BEFORE RETURNING YOUR CUISINART PRODUCT

If your Cuisinart® Griddler® Deluxe should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information

from our Customer Service Representatives or send the defective product to Customer Service at Cuisinart, 7811 North Glen Harbor Blvd., Glendale, AZ 85307.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

NOTE: For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Please be sure to include your return address, daytime phone number, description of the product defect, product model # (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

Your Cuisinart® Griddler® Deluxe has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

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